Development of an Agri-Food Academy

Concept:

To utilize experiential learning principles to illustrate how food is grown and processed into safe and healthy products that we consume to nourish our bodies. This academy is structured for delivery to Grade 8 students.

Overarching Theme:

In order to emphasize the various components of the agri-food system, and the resulting impact of food on our health, a representative food product will be deconstructed. The elements of the food product will serve as foci for the content modules. The proposed model food is pizza. By the end of the Academy, the students will have an understanding of the components that go into a pizza and be introduced to the science and engineering principles involved in their production.

Structure (2015-16)

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Module 1 Oct. 8	 Pizza Deconstruction Highlight the major components (toppings, cheese, sauce, dough), gradually work down to primary ingredients (ie: milk, wheat, tomatoes, meat, green peppers, etc).
Module 2 Oct. 15 & 22	 Planting a pizza Preparing to seed – Introduction to soil science Growing plants – Introduction to plant genetics and propagation
Module 3 Oct. 29 & Nov. 5	 Bugs & Weeds The world of bugs – The good, the bad and the ugly Controlling pests
Module 4 Nov. 12 & 19	Meat comes from where?? (FFDC)Meat and eggsMilk
Module 5 Nov. 26 & Dec. 3	Turning food into other food • Pepperoni/sausage (Pilot Lab) • Cheese (Dairy Lab)
Module 6 Jan. 7	Why is that stuff in my food?A look at food additives and other principles of food science
Module 7 Jan. 14 & 21	Harvest time • Making pizza sauce (Barbara Burns Lab) • Making flour (Pilot Lab)

Module 8 Jan. 28	 Moving food A look at food distribution and marketing Why don't some people have enough?
Module 9 Feb. 4 & 11	Food for healthy bodies • A look at nutrition and nutrients
Module 10 Feb. 26	Pizza party! • Making pizza with products that were grown throughout the academy (where possible)